

Norwegian Kippered Herring Croquettes

One 8-oz. can Norwegian Kippered Herring; 1½ cups mashed potato; ¼ cup milk; ½ teaspoon Worcestershire sauce; ¼ cup bread crumbs; ½ teaspoon salt; ½ teaspoon pepper; 1 teaspoon parsley; 1 egg. Flake herring in very small pieces. Add mashed potato, milk, Worcestershire, salt, pepper and parsley. Mix well and mold into cakes. Roll in bread crumbs, dip in slightly beaten egg diluted with a little milk and roll again in crumbs. Fry in hot fat (390°F) until a light brown and drain on brown paper. Serve very hot and garnish with parsley. This makes 6 servings.